

HAND WASHING SOP

Version:

Date:

Written by:

RESPONSIBILITY

Everyone on the farm must understand and practice proper hand washing, regardless of their job or activities on the farm. This includes farm owners and family members, workers, volunteers, and visitors. The designated food safety person provides training and oversight on hand washing.

WHEN

People are required to wash their hands:

Before:

- Beginning work
- Putting hands in wash water
- Before handling fresh produce
- Before putting on gloves

After

- Breaks
- Using the restroom
- Smoking
- Eating
- Handling animals
- Or otherwise compromising the sanitary nature of hands

MATERIALS

- Potable water
- Soap
- Single-use paper towels
- Trash can for towels
- Sink draining into septic system or wash water catch bucket

PROCEDURE

1. Wet hands with clean water, apply soap, and work up a lather
2. Clean hands at least 20 seconds
 - Wash the front and backs of hands
 - Clean under the nails and between the fingers
 - Rub fingertips of each hand in suds on palm of opposite hand
3. Rinse under clean, running water
4. Dry with single use paper towel, and turn off faucet with used towel
5. Throw the paper towel in the trash

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